

## Patent Abstracts of Japan

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APPLICANT : KAGOME CO LTD;

INVENTOR : ISHIGURO YUKIO;

INT.CL. : A23L 1/39

TITLE : PRODUCTION OF WORCESTERSHIRE SAUCE

ABSTRACT : PURPOSE: To produce a Worcestershire sauce in which the secondary flavor generated from a sugar solution as the main raw material, especially a fermented flavor generated from a specified amino acid added to the sugar solution is especially utilized and which is excellent in composite flavor by conducting fermentation related to alcohol fermentation.

CONSTITUTION: To a sugar solution having a concentration of the whole soluble solid matter components adjusted to 20 to 50wt.%, one or more kinds of amino acids selected from leucine, isoleucine, valine, threonine and phenylalanine are added so that the respective amino acids may have 0.02 to 1.2wt.% concentrations. The resultant mixture is subjected to alcohol fermentation or acetic acid fermentation after alcohol fermentation. As another method, it is subjected to alcohol fermentation after lactic acid fermentation or subjected to simultaneous lactic acid fermentation with alcohol fermentation. The obtained fermented solution is used as the objective Worcestershire sauce.

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PR - JP19940173701 19940701  
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XIC - A23L-001/39  
AB - J08009936 0.02-1.2 wt.% leucine, isoleucine, valine, threonine or  
phenyl alanine is added to sugar soln. having soluble solid content of  
20-50 wt.%, followed by alcohol fermentation.  
- ADVANTAGE - Sauce having good taste and flavour may be obtd.(Dwg.0/0)  
IW - PREPARATION SAUCE TASTE FLAVOUR ADD LEUCINE ISOLEUCINE THREONINE  
PHENYLALANINE SUGAR SOLUTION FOLLOW ALCOHOL FERMENTATION  
IKW - PREPARATION SAUCE TASTE FLAVOUR ADD LEUCINE ISOLEUCINE THREONINE  
PHENYLALANINE SUGAR SOLUTION FOLLOW ALCOHOL FERMENTATION  
NC - 001  
OPD - 1994-07-01  
ORD - 1996-01-16  
PAW - (KAGO ) KAGOME KK  
TI - Prepn. of sauce having good taste and flavour - by adding leucine,  
isoleucine, threonine or phenylalanine to sugar soln. following by  
alcohol fermentation